Roll No: | | | | | | | | | | | | |

BHMCT
(SEM III) THEORY EXAMINATION 2023-24
FOOD PRODUCTION-III

TIME: 3 HRS **M.MARKS: 70**

Note: **1.** Attempt all Sections. If require any missing data; then choose suitably.

SECTION A

1. **Attempt all questions in brief.** **2 x 7 = 14**

a.	What is Games?
b.	What do you mean by Condiment?
c.	What is Ham?
d.	What is Halal & Jhatka?
e.	What is Butchery?
f.	What is Poisson?
g.	What is Lard?

SECTION B

2. **Attempt any three of the following:** **7 x 3 = 21**

a.	What do you mean by the term "Meat Cookery"? Explain the following meats- Venison, Beef, Mutton & Pork.
b.	What is Sausages? Explain the different types of Sausages.
c.	What is BACON? Explain various types of BACON which are readily used in kitchens.
d.	What do you mean by Cereals? Write about the following cereals, their uses & Importance in cookery. (i) Maize (ii) Barley
e.	What is Butchery? Explain the various stages of Slaughtering/ Butchering Process.

SECTION C

3. **Attempt any one part of the following:** **7 x 1 = 7**

a.	Classify the Fish. What are the different cuts of fish? Write down the different methods for storing & cooking fish & explain them in brief.
b.	What is Stunning? Explain the various methods of stunning.

4. **Attempt any one part of the following:** **7 x 1 = 7**

a.	What are the flavoring & Seasonings? Explain in detail giving suitable examples of different flavoring & Seasonings ?
b.	What do you mean by the term fats & oils, give examples of five different fats & oils. And also mention the various uses of Fats & Oils in cookery.

5. **Attempt any one part of the following:** **7 x 1 = 7**

a.	Explain the structure of an egg with detailed diagram. What are the various uses of eggs & also mention the methods to judge the quality of eggs?
b.	What is "HAM"? Explain different types of HAM.

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6.   **Attempt any *one* part of the following:**   **7 x 1 = 7**

a.	Draw a neat diagram of Chicken cuts illustrating their names? Also write the names of five chicken dishes.
b.	Draw a neat diagram of Beef showing different cuts. What are the best suitable methods for cooking Beef? Enlist the five dishes made of Beef?

7.   **Attempt any *one* part of the following:**   **7 x 1 = 7**

a.	Draw a neat diagram of Lamb/Mutton showing different cuts. What are the best suitable methods for cooking Lamb/Mutton? Enlist the five dishes made of Lamb/Mutton?
b.	Prepare a hierarchy of kitchen department of a five star Hotel & enlist the various duties & responsibilities of Sous Chef .